

RUSTIC ROOT



Sharables

- HOMESTYLE BUTTER BISCUITS** 8
artisanal maple pecan & charred jalapeño butter
- MINI MARYLAND STYLE CRAB CAKES** 15
seared jumbo lump crab, jalapeño tartar sauce,
herb salad with citrus vinaigrette
- POPCORN PORK BELLY** 15
honey lime glazed, calabrian chimichurri,
mini popcorn, cilantro
- WAGYU MEATBALLS** 12
roasted garlic mashed potatoes, bourbon cream sauce,
micro basil, shaved reggiano
- ROASTED BRUSSELS SPROUTS** 12
pancetta, crispy leaves, sherry sweet & sour
- CAST IRON SKILLET CORNBREAD** 9
cheddar & roasted jalapeno, spiced honey,
artisanal maple pecan & charred jalapeño butter
- IDAHO PARMESAN FRIES** 10
parsley, garlic aioli
upgrade to truffle fries +3
- BACON MAC 'N CHEESE** 14
applewood smoked bacon, creamy four cheese sauce,
toasted breadcrumbs

Salads

- BABY GEM CAESAR** 12 / 16
pecorino, sourdough housemade croutons,
classic caesar dressing
add chicken +8, shrimp +10
- ARTISAN LETTUCE** 12 / 16
point Reyes blue cheese, candied almonds, chives,
tarragon, mimosa vinaigrette
add chicken +8, shrimp +10
- ROASTED & MARINATED BEETS** 16
red & golden beets, charred kale, whipped ricotta,
chive, toasted hazelnut vinaigrette



Happy Hour

wednesday - friday: 5-7pm
saturday and sunday: 3-5pm- kitchen opens at 4pm
food features plus half off drafts, \$6 well spirits,
\$8 wines by the glass, and \$9 well cocktails

Nightly Features- Coming Soon!

SUNDAY TV DINNER NIGHT
chef's weekly tv dinner for \$19.60 & all your favorite
retro jams

HALF PRICED WINE WEDNESDAY
half off our reserve wine list plus \$4 desserts

LIVE MUSIC & MARTINIS THURSDAY
prime rib special combined with live music and
\$10 martinis

ENJOY RUSTIC ROOT AT HOME - NOW AVAILABLE

Family take-out meals including our signature
Rustic Fried Chicken, New England Steak Tips, and
Chicken Pot Pies are available seven nights a week.
Easily place your order online for either pick-up or delivery.

Seafood and Pasta

- ROASTED ATLANTIC SALMON** 31
butternut squash, red quinoa, spinach,
pepitas crunch, whipped labneh
- LOBSTER PAPPARDELLE** 36
pappardelle pasta, oven roasted tomatoes,
spinach, corn, chili flake, sherry cream, breadcrumbs,
espelette, preserved lemon, basil
- WILD BOAR BOLOGNESE** 23
mezzi rigatoni, rich & savory tomato sauce, parmesan
reggiano, fresh basil

Meat and Birds

- CHICKEN POT PIE** 22
english peas, yukon gold potatoes, thyme velouté,
topped with buttermilk biscuits, served with artisan
green salad & citrus vinaigrette
add mashed potatoes +4
- RUSTIC DOUBLE SMASHBURGER** 21
sirloin & brisket blend, mustard fried, grilled onions,
ketchup, pickles, potato bun, parmesan fries
- SAGE BRINED BONE IN PORK CHOP** 36
kurobuta pork, crisp marble potatoes, pancetta,
cilantro, verjus reduction
- FILET FRITES** 49
8oz grilled center cut filet mignon, blue cheese butter,
parmesan fries, pickled onions, garlic aioli,
sub truffle fries +3
- NEW ENGLAND STEAK TIPS** 27
marinated bavette, rice pilaf, arugula salad with
citrus vinaigrette
- "RFC" RUSTIC FRIED CHICKEN** 26
brined chicken, butter biscuit, creamed corn,
housemade hot sauce

- 28 DAY AGED RIBEYE** 65
table smoked 16oz creekstone farm,
mashed potatoes, sherry roasted onions,
cabernet reduction

Dessert

- SIGNATURE SUNDAE CART** 14
three scoops of ice cream & unlimited toppings
served tableside
- BANANA PUDDING** 9
whipped banana, vanilla wafers, whipped cream
- CHOCOLATE POT DE CRÈME** 9
dark chocolate, sea salt, whipped cream,
chocolate pearls
- CARROT CAKE** 12
four layer spiced carrot cake, housemade cream
cheese frosting, crushed walnuts
- CAST IRON COOKIE** 16
perfect for sharing
warm walnut & chocolate chip cookie topped with
vanilla ice cream & caramel sauce

Procedure:
Mix ingredients 1 to 5 and b
wrapper and set aside. Boil
and sea cucumber. Add vegeta
Let boil some more and season

some more and season. Add sesame oil

Use raw chicken stock ahead of time
Use pecho and pork very thin -
Boil carrots 5 min. before serving.

DINNER

DRINKS

Classics Cocktails

- 1862 SOUR** 15
maker's mark, powdered sugar syrup, lemon
- 1895 OLD FASHIONED** 15
elijah craig rmd private single barrel, demerara syrup, angostura bitters
- 1927 MOJITO** 15
bacardi superior rum, lime, mint, effervescence
- 1938 MARGARITA** 15
real del valle blanco tequila, orange liqueur, lime

RUSTIC ROOT

Rustic Originals

- THE NIGHT SHIFT** 18
knob creek, cherry vanilla tobacco syrup, lemon, walnut and cherry bitters
- RUSTIC OLD FASHIONED** 16
woodford reserve distiller's select bourbon, amaro nonino, giffard banana liqueur, angostura bitters
- SNOW ON THE BEACH** 15
malibu coconut rum, fernet branca, pineapple, lime, mint
- THYME OUT** 16
patrón silver, julian unfiltered apple cider, spiced agave, pear, lime, thyme

Signature Cocktails

- LAVENDER HAZE** 17
butterfly pea infused tito's, lemon, lavender
- A LOVER'S FLANNEL** 16
cucumber mint infused absolut, strawberry, lemon, egg white
- PORCH SWING** 17
basil hayden's bourbon, blueberry, lemon, black walnut bitters
- DIRTY COLA** 16
gentleman jack, coca-cola, vanilla, lime, oat milk
- KEEPING WARM** 17
cazadores blanco, producer espadin, elderflower liqueur, blackberry shrub, lime, habanero tincture
- JAVA MARTINI** 16
absolut vanilia, kahlua especial, nitro dropkick cold brew
- THE BARISTA** 15
rustic's signature slushy - skyy espresso vodka, coffee, oat milk, caramel, topped with whipped cream
- BLOOD ORANGE SANGRIA** 13
red wine, blood orange, pomegranate, cinnamon, clove, honey, chai tea
- NON ALCOHOLIC**
- SIDE PORCH SHRUB** 8
fresh blackberries, blackberry cordial, cocoa nib, orange peel, effervescence
- HOUSE-MADE LEMONADE** 8
lavender and butterfly pea

Beer

BOTTLES & CANS

- CORONA** 8
- COORS LIGHT** 8
- BUD LIGHT** 8
- MICHELOB ULTRA** 8
- STONE BUENAWEZA** 8
- JUNESHINE HARD KOMBUCHA** 8

DRAFTS

- STELLA** 8
5% - pilsner- stella artois
- HAZY IPA** 9
6.5% - new england IPA - harland brewing
- STONE DELICIOUS IPA** 9
6.5% - gluten reduced IPA - stone brewing
- MANGO CART** 9
4% - light wheat ale - golden road brewing
- CALI CREAMIN'** 9
5.5% - orange vanilla cream ale - mother earth brewing
- BLOOD ORANGE IPA** 9
7.2% - west coast IPA - latitude 33
- MODELO ESPECIAL** 9
4.4% - mexican lager - grupo modelo
- CULTURE BREWING** 9
rotating seasonal - san diego, CA

Wine

SPARKLING

- HAMPTON WATER** 15 / 35
sparkling rosé - france
- SANINO GRAGNANO** 13 / 27
sparkling red - italy sustainable
- SPELLBOUND** 11 / 24
prosecco brut - italy
- MOET & CHANDON** 19
187 ml - champagne brut - france

WHITES

- BOLLINI TRENTINO** 11 / 24
pinot grigio - italy
- ABBONDANZA** 14 / 32
pecorino - italy organic
- CHARLES KRUG** 12 / 24
sauvignon blanc - st helena
- EMBANKMENT** 14 / 32
chardonnay - russian river
- CAKEBREAD** 17 / 59
chardonnay - napa
- BIDDIZZA** 14 / 32
orange blend - sicily, italy organic
- TORPEZ BRAVADE** 11 / 24
rosé - provance, france
- SALT** 14 / 32
rosé of pinot noir - sonoma coast

REDS

- DOUGH** 12 / 25
pinot noir - central coast
- THE EXPLORER** 16 / 37
merlot - washington
- DAOU "DISCOVERY"** 16 / 37
cabernet sauvignon - paso robles
- HONEST THIEF** 17 / 39
cabernet sauvignon - paso robles
- TASI** 12 / 25
red blend - valpolicella, italy organic
- ALTA VISTA** 11 / 24
atemporal blend - mendoza
- CONDE VIMIOSO TINTO "SOMM EDITION"** 13 / 27
red blend - portugal

MAKE SURE TO CHECK OUT OUR 40 UNDER \$40 WINE LIST!

